

METRIC

A-A-20090C

February 9, 2004

SUPERSEDING

A-A-20090B

September 20, 1996

COMMERCIAL ITEM DESCRIPTION

CEREALS, ROLLED OATS

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers rolled oats cereals, packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) and flavor(s) of rolled oats cereals required (Sec. 3).
- When the grain/bread equivalents is required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1), (Sec. 9.1. with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Special labeling and packaging requirements (Sec. 10).

3. CLASSIFICATION. The rolled oats cereals shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types, flavors and when applicable, CN meal pattern contributions.

- Type I** - Regular
Type II - Quick cooking
Type III - Instant

- Flavor A** - Unflavored
Flavor B - Apples and cinnamon
Flavor C - Maple and brown sugar
Flavor D - Peaches and cream
Flavor E - Cinnamon and spice
Flavor F - Strawberries and cream
Flavor G - Raisins and spice
Flavor H - Honey nut
Flavor I - French vanilla
Flavor J - Banana bread
Flavor K - Other

When child nutrition meal pattern contribution information is required:

Grain/bread equivalents 1 - 1 serving = ½ cup cooked (0.9 oz cooked or 25 gm dry) 1/

Grain/bread equivalents 2 - Other 1/

1/ Instant rolled oats cereals must be either enriched or fortified.

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Ingredients.

5.1.1 Type I regular. The flake thickness of Type I regular cooking rolled oats cereals shall be 0.559 to 0.762 mm (0.022 to 0.030 in). A minimum of 80 percent by weight of the flakes shall remain on a

United States Standard No. 8 sieve and not more than 2 percent by weight shall pass through a United States Standard No. 20 sieve.

5.1.2 Type II quick cooking. The flake thickness of Type II quick cooking rolled oats cereals shall be 0.381 to 0.559 mm (0.015 to 0.022 in). A minimum of 50 percent by weight of the flakes shall remain on a United States Standard No. 8 sieve and not more than 8 percent by weight shall pass through a United States Standard No. 25 sieve.

5.1.3 Type III instant. The Type III instant rolled oats cereals shall be a mixture of rolled oats with salt and other safe and suitable, edible food ingredients. The flake thickness of the oats portion shall not exceed 0.483 mm (0.0185 in). A minimum of 30 percent by weight of the flakes shall remain on a United States Standard No. 8 sieve and not more than 4 percent by weight shall remain on a United States Standard No. 4 sieve.

5.2 Preparation.

5.2.1 Type I regular cooking. The Type I rolled oats cereals are prepared by cooking for five minutes in boiling water.

5.2.2 Type II quick cooking. The Type II rolled oats cereals are considered quick cooking when it can be prepared by cooking for one minute in boiling water.

5.2.3 Type III instant. The Type III rolled oats cereals are considered instant when they can be reconstituted in boiling water in approximately one minute.

5.3 Finished Product.

5.3.1 Appearance and color. The ready-to-eat rolled oats cereals shall have the appearance and color characteristic for the applicable type and flavor.

5.3.2 Odor and flavor. When prepared as directed on the package, the ready-to-eat rolled oats cereals shall have the odor and flavor characteristic for the applicable type and flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable flavors and odors.

5.3.3 Texture. When prepared as directed on the package, the ready-to-eat rolled oats cereals shall be soft and moderately thick.

5.4 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free

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from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the rolled oats cereals shall be manufactured not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the rolled oats cereals shall be as follows:

Protein <u>2/ 3/</u>	13.0 percent minimum
Moisture	
Types I and II	12.0 percent maximum
Type III	7.5 percent maximum
Insoluble fiber <u>2/</u>	6.5 percent maximum
Sodium (applicable to instant and instant with flavors only) <u>2/</u>	625 mg per 100 g, maximum

2/ Determined on a moisture-free basis.

3/ Protein content is not applicable to instant type with flavors.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed:

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Analytical procedure. The samples shall be analyzed individually.

6.2.3 Preparation of sample. Grind the sample in a Micro-Mill or equivalent type mill to uniformity using minimum grinding time. Sieve the ground sample through a No. 20 sieve, regrinding that sample portion that remains on the sieve. Thoroughly mix the ground sample before analyzing.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Protein	984.13 or 992.15
Moisture	925.09
Sodium	985.35
Insoluble fiber	991.42

6.4 Test results. The test results for protein, moisture, and insoluble fiber shall be reported to the nearest 0.1 percent. The test results for sodium shall be reported to the nearest mg. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the rolled oats cereals provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same rolled oats cereals offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered rolled oats cereals shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the rolled oats cereals within the commercial marketplace. Delivered rolled oats cereals shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, or 9.1 with 9.1.3.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 -*

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Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)

9.1.2 Plant survey. A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished rolled oats cereals distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the rolled oats cereals in accordance with agency procedures which include selecting random samples of the packaged rolled oats cereals, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the rolled oats cereals for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of rolled oats cereals, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing of rolled oats cereals is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: henry.c.greenwood@usda.gov or john.c.giler@usda.gov.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.**

12.1.3 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774, Website: www.fsa.usda.gov/daco/TQSA/tqsa.htm.**

12.1 Analytical testing and technical information contacts.

12.2.1 Federal Grain Inspection Service. For USDA, FGIS technical information on analytical testing, contact: **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: lynn.a.polston@usda.gov or tim.d.norden@usda.gov.** For USDA, FGIS technical information contact: **Policies and**

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Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: henry.c.greenwood@usda.gov.

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact: **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the: Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: Sally.A.Gallagher@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY

DLA - SS
(Project No. 8920-P092)

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